Use and Care &Installation Guide

Electric Slide-in Modular Range

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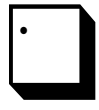

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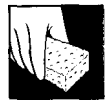
GE Answer Center" 800.626.2000



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GE *Appliances* *Model: JSP60GN*

MNL153 (345429) Rev. 3

HELP US HELP YOU...

Before using your range, read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find the model and serial numbers on the front of the range behind the oven door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range or modular com-ponents...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service . . .

Check the Problem Solver in the back of this book. It lists causes of minor operating problems that you can correct yourself.

Accessories

To add versatility to your modular range, accessories are available at extra cost from your GE Appliance dealer. See the General Information about Modules section.

IF YOU NEED SERVICE...

To obtain service, see the Consumer Services page in the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are 3 steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

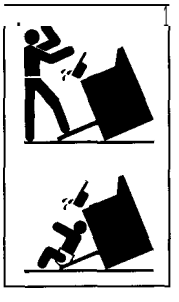
IMPORTANT SAFETY NOTICE

- **The California Safe Drinking Water and Toxic Enforcement Act** requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- **The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle.** Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

When using electrical appliances, basic safety precautions should be followed, including the following:

- **Use this appliance only for its intended use** as described in this manual.
- **Have the installer show you the location of the circuit breaker or fuse.** Mark it for easy reference.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.
- **Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL** BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.

WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the Anti-Tip device supplied. To insure the device is properly installed and engaged, remove the drawer panel and inspect the rear leveling leg. Make sure it fits securely into the slot.



If you pull the range out from the wall for any reason, make sure the rear leveling leg is returned to its position in the device when you push the range back. Please refer to the Anti-Tip device information in this book. Failure to take this precaution could result in tipping of the range and injury.

- **Do not leave children** alone-children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Do not allow anyone to climb, stand or hang on the door, drawer or cooktop. They could damage the range and even tip it over, causing —severe personal injury.**
- **Teach children not to play with the controls** or any other part of the range.
- **Never leave the oven door open when you are not watching the oven.**
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A RANGE-CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Always keep combustible wall covering, curtains or drapes a safe distance from your range.**
- **Do not store flammable materials in an oven or near the cooktop.**
- **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

- **Use only dry pot holders—moist** or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot burner.
- **Always keep dish towels, dish cloths, pot holders and other linens a safe distance away from your range.**
- **Always keep wooden and plastic utensils and canned food a safe distance away from your range.**
- **For your safety, never use your appliance for warming or heating the room.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

- **Keep the hood and grease filters clean** to maintain good venting and to avoid grease fires.
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**
- **Do not obstruct the vent air flow grills.** Do not put. anything in them or allow anything to spill over into them.
- **Keep the reflector plates and grease wells clean to reduce smoking and avoid grease fires.**
- **Keep the cooktop vent grills and the oven vent unobstructed.**

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS
(continued)

- **Do not use water on grease fires. Never pick up a flaming pan.** Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use a dry chemical or foam-type extinguisher.

  Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

  Flame in the oven can be smothered completely by closing the oven door and turning the control to OFF or by using a dry chemical or foam type fire extinguisher.

- **Do not touch module elements or interior surface of oven.** These surfaces maybe hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact module elements, areas nearby module elements or any interior area of the oven; allow sufficient time for cooling, first.

  Potentially hot surfaces include the grill grates, griddle, cooktop and areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door, the edges of the door window and metal trim parts above the door.

  Remember: The inside surface of the oven may be hot when the door is opened.

- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Oven

- **Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.**
- **Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.**
- **Keep the oven free from grease buildup.**
- **When using cooking or roasting bags in the oven, follow the manufacturer's directions.**
- **Place the oven shelf in the desired position while** the oven is cool. If the shelves must be handled when hot, do not let potholders contact the heating units in the oven.
- **Pulling out the shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use the oven for a storage area. Items stored in an oven can ignite.**
- **Do not leave paper products, cooking utensils, or food in the oven when not in use.**
- **After broiling,** always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch fire the next time you use the pan.
- **Never leave jars or cans of fat drippings on or near your range.**

Self-Cleaning Oven

- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners. No** commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used
- **Clean only parts listed in this Use and Care Book.**
- **If the self-cleaning mode malfunctions, turn off and disconnect power supply.** Have serviced by a qualified technician.
- **Before self-cleaning the oven, remove the broiler pan and other cookware. Do not self-clean the modules in the oven.**
- **Be sure to wipe up excess spillage before starting the Self-Clean operation.**

Surface Cooking Modules

- **Use proper pan size-This** appliance has modules each equipped with a 6 inch and an 8 inch heating element. Select cookware having flat bottoms large enough to cover the selected heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.
- **Never leave the kitchen while using the grill.**
- **NEVER USE WATER ON A GREASE FIRE.**

.ever leave the modules unattended at high heat settings. Boilover **causes smoking and greasy spillovers that may catch on fire.**

- **Be sure drip pans and the vent grills are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans** or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard or damage to the range.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature. See section on Surface Cooking for suggestions.**
- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby elements.
- **Always turn module control to OFF before removing cookware.**

To avoid the possibility of a burn or electric .nock, always be certain that the controls for all elements are at OFF position and all elements are cool before attempting to remove the unit.

- **Never clean the cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.**
- **Keep an eye on foods being fried at HI or MEDIUM HIGH heat settings.**
- **Do not immerse or soak removable modules. Do not put them in a dishwasher. Do not self-clean the modules in the oven.**
- **When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flame.**
- **Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble** up and over sides of pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.**
- **Always heat fat slowly, and watch as it heats.**
- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.**

SAVE THESE INSTRUCTIONS

INSTALLING AND LEVELING

Installing the Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a l/4-inch thick sheet of plywood (or similar material) as follows: When the floor covering ends at the front of the range, the area the range will rest on should be built up with plywood to the same level or higher than the floor vering. This will allow the range to be moved for aning or servicing.

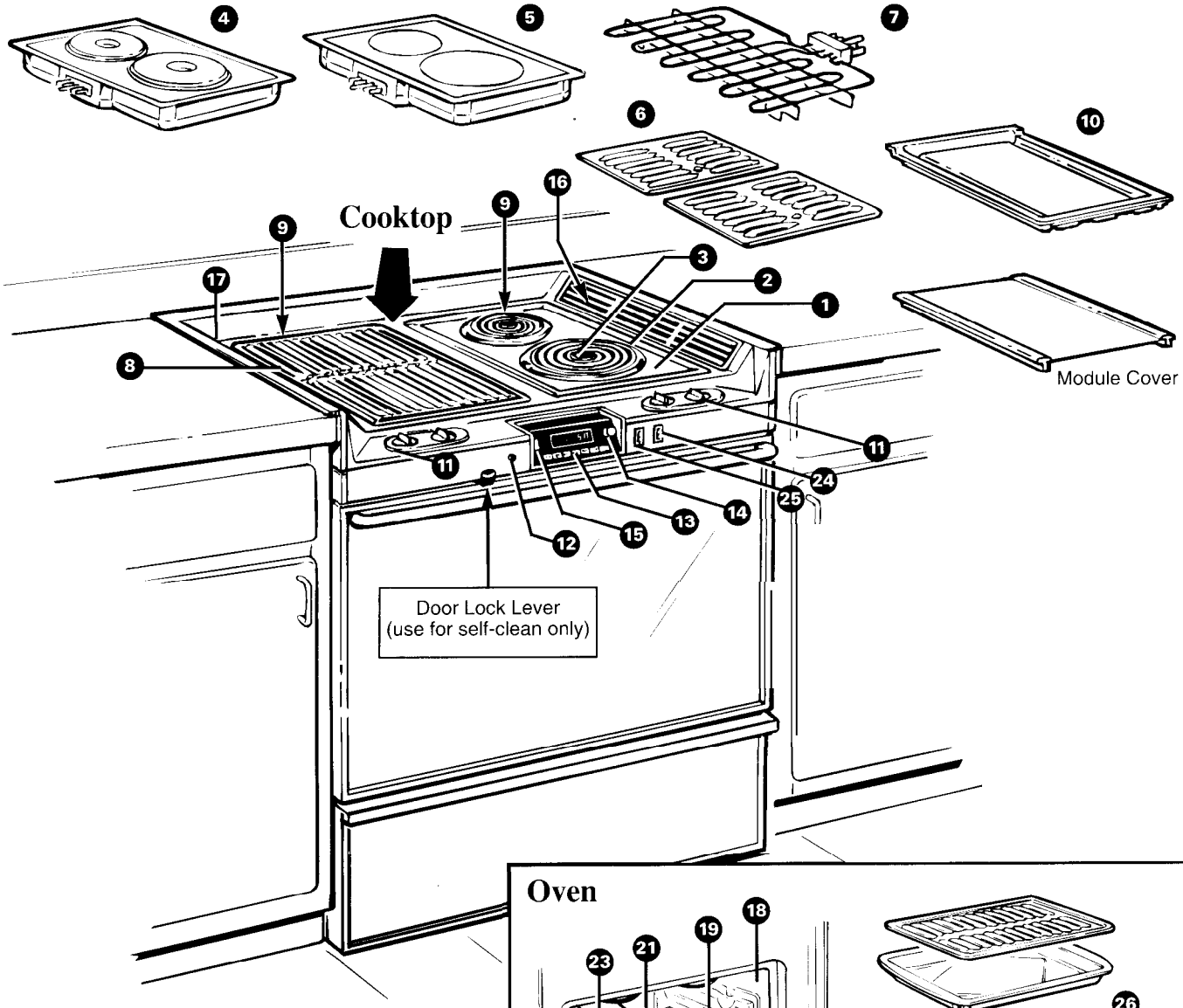
Leveling the Range

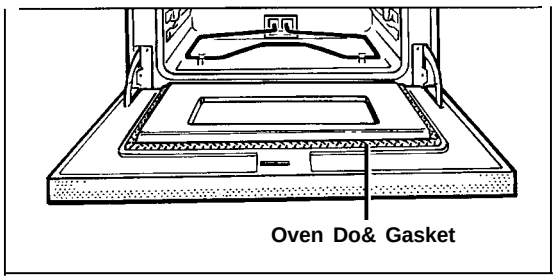
Use a 1%" open end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the maintop must be raised above the top of the counter. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness. If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other.

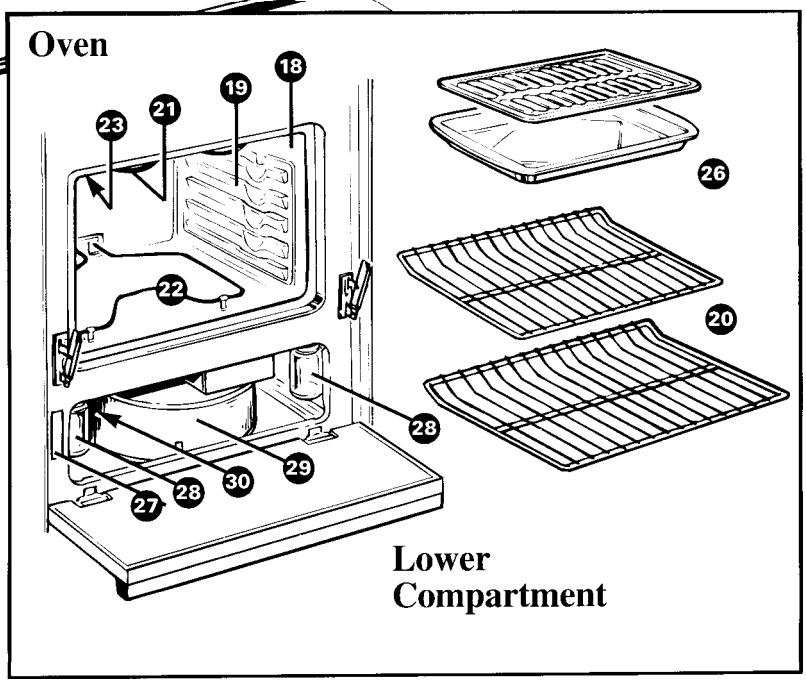
Adjust the four legs carefully. You will need to remove the grease jars to adjust the rear legs. The range legs should rest on the floor. The range **must not hang** from the counter.

FEATURES OF YOUR MODULAR GRILL/GRIDDLE RANGE

(See the General Information About Modules section for a listing of modules avail able.)







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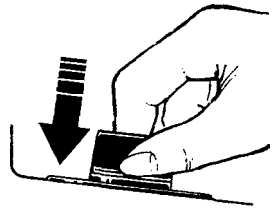
At both OFF and HI the control "clicks" into position. You may hear slight "clicking" sounds during cooking, indicating the control is keeping the unit at the heat level or power level you set.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

How to Set the Controls



Push the knob in and turn in either direction to the heat setting you want.

Be sure you turn control to OFF when you finish cooking.

The Surface ON indicator light will glow when ANY heat on any module element is on.

Heat Setting Guide

HI—Used to begin cooking or to bring water to a boil. Reduce heat setting after water boils.

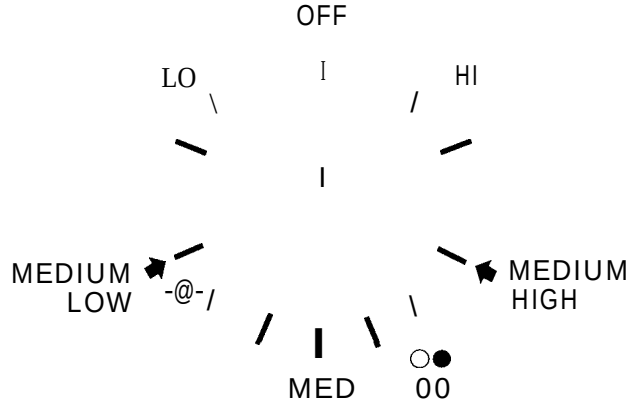
MEDIUM HIGH—(Setting **halfway between** HI and MED) Maintains a fast boil on large amounts of food.

MED—Saute and brown; keeps food at a medium boil or simmer.

MEDIUM **LOW**—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

LO—Used for long slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm.

NOTE: The surface indicator light may glow between LO and OFF, but there is no power to the module elements.



Downdraft Cooktop Modules Vent System

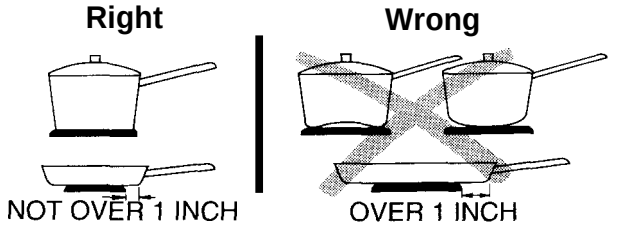
The range has its own internal downdraft venting system for use with module cooking. Cooking vapors and smoke are vented through a wall duct to the outside of your home. The blower is floor installed in the lower compartment

The blower will come on automatically while using the bake, broil and self-clean cycles. The blower will come on automatically on HI speed during any grilling operation.

Use the HI/LO switch on the front panel to adjust blower speed. The adjacent switch will turn on the blower or the oven light. A LO setting is recommended for broiling or self-cleaning.

ookware

- Use medium-or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.
- For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the module element. The pan should not extend over the edge of the trim ring more than l inch.

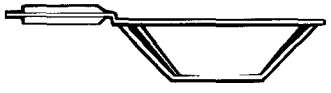


Deep Fat Frying

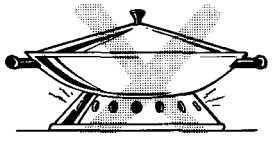
Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

Wok Cooking

We recommend that you use only a flat-bottomed wok. **They are available** your local retail store.



Do not use woks that have support rings. Use of these type of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



HOME CANNING TIPS

Canning should be done on the open coil, solid disk element or radiant modules only. Do not use the grill or griddle.

Pots that extend beyond 1 inch of the element's diameter are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the modules.

HOWEVER, DO NOT USE LARGE DIAMETER **CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING** FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying-cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding the modules.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the element. If your range or its location does not allow the canner to be centered on the element, use smaller-diameter pots for good canning results.
2. For best results, use canners with flat bottoms. Canners with flanged or rippled bottoms (often found in enamelware) don't make good contact with the cooking element and take a long time to boil water.

Flat-bottomed canners are recommended.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

   NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

   The process time will be shortened by:
   (1) using a pressure canner, and
   (2) starting 'with HOT tap water for fastest heating of large quantities of water.

CAUTION:

- Safe canning requires that harmful microorganisms are destroyed and that the jars are completely sealed. When canning foods in a water-bath canner, a gentle but steady boil must be maintained continuously for the required time. When canning foods in a pressure canner, the pressure must be maintained continuously for the required time.
- [f a solid disk or radiant element is used for canning, please note that these elements heat up and cool down more slowly than open coil elements. Because of this difference, after you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.
- The solid disk and radiant elements have temperature limiters that help prevent damage to the cooktop. If the bottom of your canner is not flat, the element can overheat, triggering the temperature limiters to turn the element off for a time. This will stop the boil or reduce the pressure in the canner.
- Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, you cannot can on solid disk or radiant elements if the bottom of your canner is not flat.

GENERAL INFORMATION ABOUT MODULES

A full selection of modules are available for the range cooktop. The modules can be interchanged quickly and easily. Each module has an electrical plug which fits into a receptacle in the side of' (he well nearest the center of the cooktop. Some modules are inserted and removed differently than others. See **each module section for specific instructions for installing and removing that module.**

Care of Modules

Some of the modules must be cured or preconditioned before using them for the first time.

Modules and accessories should be cleaned after each use. The longer a soil remains, the harder it is to clean. See each module section in this manual for specific instructions. Never immerse any module in water.

When not in the cooktop, modules and accessories should be stored in a clean, dry place. **Always be careful not to drop the modules or they could be damaged.**

Using Electric Element Modules

You must consider heat up and cool down times for the elements when determining cooking times. Heat up and cool down times depend on initial temperature settings, the type of cookware used and the amount of food being cooked.

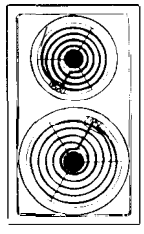
Start cooking at a higher setting to heat the element f-aster, then turn to a lower setting to finish cooking. **Remember, cooking continues after the element is turned off, so train yourself to turn the heat down or off before cooking is done.**

Modules and Accessories

- **To** purchase additional modules or accessories, contact our nearest GE Appliances dealer or service center. Part numbers are listed below.

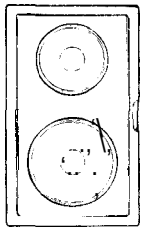
Open Coil Element Module
Part Number JXGC51

This module has one 6“ and one 8“ open coil element. The elements and reflector bowls are removable for cleaning.



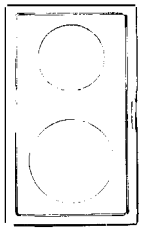
Solid Disk Element Module
Part Number JXGS54

This module has one 6“ and one 8“ solid element. The elements are made of cast iron and are sealed to the cooktop. Each element has a built-in protector (hat keeps it f-mm getting too hot.



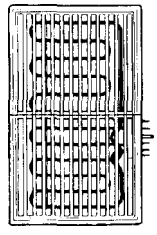
Radiant Module
Part Number JXGR61

This radiant module features one 6“ and one 8“ heating coil beneath a smooth glass surface. The 2 cooking zones are shown by the outlines on the glass. This module provides fast heat, energy efficient operation and is easy to clean.



Grill Module
Part Number JXGL58

With this **module you can charbroil** meat indoors all year long. Fat drains away and collects in a jar in the lower compartment. The element is divided so the front and back sections can be controlled separately.

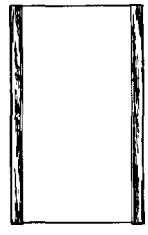


Griddle Accessory
Part Number JXGD59

You must have the grill module to use the griddle accessory. This griddle sit directly over the grill element with the grill module removed. It has 2 drain holes so f'at and meat drippings can drain into a jar in the lower compartment. The front and back of' the griddle are controlled separately.

Module Cover
Part Number JXGM2

This cover fits over any module. It is textured steel with hardwood handles along each side. It can be used as a dust cover or to hide a soiled module. If turned over, it can be used as a tray.



COOKWARE TIPS FOR MODULE COOKING ELEMENTS

The use of appropriate cookware is very important for cooking on open coil, solid disk element or radiant modules.

- Aluminum cookware conducts heat faster than other metals.
- Cast iron and coated cast iron containers are slow to **absorb heat, but generally cook evenly at minimum** heat settings.
- Glass cookware should be used only as the manufacturer describes.
- Do not use a wire rack or any other kind of heat-retarding pad between the cookware and the element.
- **Good** pans have a thick, flat bottom which absorbs the heat from the cooking element. The thick, flat bottom provides good heat distribution from the element to the food. This cooking process requires little water, fat or electricity.
- **Pans with uneven bottoms are not suitable. Pans with thin,** uneven bottoms do not adequately utilize the heat coming from the cooking element. The food to be cooked may burn and require more time and electricity. You would also have to add more fat or water.

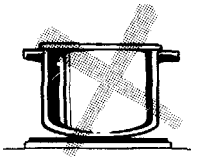
How to Check Pan Performance on a Module Element

1. Put I inch of water into the pan.

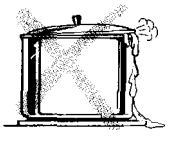
2. Bring water to a boil and observe the pattern of the bubbles as the water comes to a boil.
3. A uniform pattern of bubbles across the bottom of the pan confirms a good heat transfer and a good pan.
4. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the element, uneven heat transfer or an unsuitable pan.

Cookware

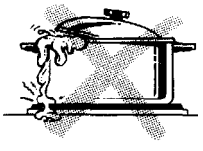
- Don't use pans with rounded bottoms. They don't have enough contact with the cooking element to cook properly.



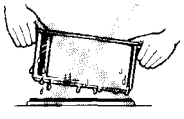
- Use pans of the correct diameter only. They should be slightly larger than the element so spillovers will flow onto the cooktop and not bake onto the element. A damp cloth is sufficient to remove the spill. Pans should not overhang more than 1 inch beyond the element.



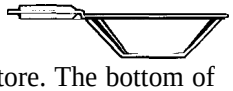
- To optimize cooking time and energy usage, you should use a pan that is sized correctly for the cooking process, with a well-fitted lid to avoid evaporation loss, and cook with as little water or fat as possible. If the pan is too small, energy is wasted and spillage can flow onto the element.



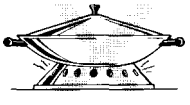
- Place only dry pans on the elements. Do not place lids on the elements, particularly wet lids.



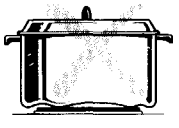
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the element to ensure proper contact.



- Do not use woks that have support rings. This type of wok will not heat on the cooking elements.



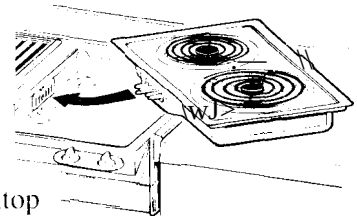
- Except in pressure cooking with water and water-bath canning, canning pots should not extend more than 1 inch beyond the surface of the element and should have flat bottoms. When canning pots do not meet this description, the use of the HI heat setting causes excessive heat buildup and may result in damage to the cooktop. See the Home Canning Tips section for further information.



- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size. The cookware should also be covered, if applicable to the cooking process.

OPEN COIL MODULE

..ow to Insert the Module



1. Be sure the controls are turned to OFF. To install the module, position electrical plug to face the inside center wall of the cooktop opening. There you will see the electrical receptacle. (A receptacle is available in either cooktop opining.) Let the leading corners of' the module rest on the cooktop surface.
2. Carefully slide the module plug toward tile receptacle untii plug is engaged completely in receptacle. Allow the module to fit into the cooktop opening.
3. Lower the inside edge of module into the cooktop opening unt i i it is flush with cooking surface.

How to Remove the Module

Be sure the entire module surface is cool before attempting to remove the module. The open coils of the module will retain heat after the controls have been turned off. Be careful not to get burned on a module that has not had sufficient time to cool after use.

1. Lift the finger tab at the outside edge of the module untii the nmduie base clears the cooktop opening.
2. Hold the module by the front and rear edges. Carefully slide the module away from the cooktop center untii the nmduie plug is disengaged from the receptacle.

Open Coil Module Questions & Answers

Q. May I can foods and preserves on my module elements?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserv ill: foods. Be sure canner is flat-bottomed and fits over tile center of the module element coil. Since canning generates large amounts of steam, be careful to avoid burn s from stea ill or heat. Canning should only be done on the module elements.

Q. Can 1 cover my drip pans with foil?

A. No. Clean as recommended in the Care and Cleaning section.

Q. Can I use special cooking equipment, like an oriental wok, on any element?

A. Cookware without :1 flat surface is not recommended. The life of the module elements can be shortened and the cooktop can be damaged from tile high heat needed for this type of cookware. A special flat-bottomed wok can be used safely.

Q. Why am I not getting the heat I need from my module elements even though I have the controls on the correct heat setting?

A. After turning module elements off and making sure they are cool, check to make sure the plug-in elements are securely fastened into the electrical receptacle.

Q. Why is the porcelain finish on my cookware coming off?

A. If the module element heat setting is higher than required for the cookware material, and the cookware is left indefinitely, the finish may smoke, crack, pop or burn depending on the type of cookware. Also, using too much heat over long periods for cooking small amounts of dry food may damage the finish.

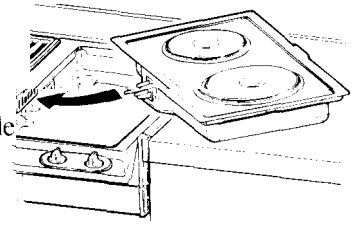
SOLID DISK MODULE

Before Using Your Solid Disk Module for the First Time

The top working surface of solid disk elements have a protective coating which must be hardened before using the elements for the first time. To harden this coating, the elements should be briefly heated without a pan (the coating will stick to the pan). Heat the elements for approximately 5 minutes at HI setting until the smoking stops (this is normal). Heating of the element will change the stainless steel element trim rings to a gold color.

THE ELEMENT'S PROTECTIVE COATING MUST BE HARDENED TO HELP PROTECT THE ELEMENT OVER ITS LIFE.

How to Insert the Module



1. Be sure the controls are turned to OFF. To install the module, position the electrical plug to face the inside center wall between the cooktop opening. There you will see the electrical receptacle. (A receptacle is available in either cooktop opening.) Let the leading corners of the module rest on the cooktop surface.
2. Carefully slide the module plug toward the receptacle until plug is engaged completely in receptacle. Allow the module to fit into the cooktop opening.
3. Lower the inside edge of module into the cooktop opening until it is flush with cooking surface.

How to Remove the Module

Be sure the entire module surface is cool before attempting to remove the module. The solid disk elements will retain heat after the controls have been turned off. Be careful not to get burned on a module that has not had sufficient time to cool after use.

1. Lift the finger tab at the outside edge of the module until the module base clears the cooktop opening.
2. Hold the module by the front and rear edges. Carefully slide the module away from the cooktop center until the module plug is disengaged from the receptacle.

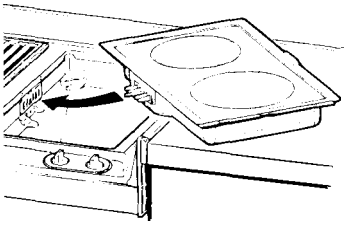
General Information About Solid Disk Elements

Using a solid disk element is quite similar to using an electric open coil element. You will enjoy the benefits of prolonged heat retention for cooking with both types of cooking elements. However, there are important differences:

- Unlike electric coil surface units, solid disk elements do NOT turn red hot, even at HI setting. You may, however, notice a dull glow when the elements are on HI and the room is dimly lit.
- Solid disk elements reach cooking temperature a little slower, and hold heat longer than conventional elements. Solid disk elements have very even heat distribution. Since solid disk elements hold heat longer, you may wish to turn the element off sooner, and take advantage of the residual heat. The amount of residual heat is dependent upon the quantity and type of food, the material and thickness of the pan and the setting used for cooking.
- The red dot in the center of the solid disk element indicates built-in temperature limiters that automatically reduce the heat if a pan boils dry, if the element is turned on without a pan or if the pan is not making enough contact with the surface of the element. The red dots will wear off with use without affecting the performance of the elements.
- There is retained heat in the element. On boilovers, wait for element to cool before cleaning element area.
- Solid disk element cooking takes you a step closer to easier cleanup because the cooking surface is sealed against spills. There are no drip bowls or burner box to clean.
- You must use proper flat bottomed cookware. Do not use cookware that is warped, convex or concave. Improper cookware could cause unsatisfactory cooking results.

RADIANT MODULE

How to Insert the Module



1. Be sure the controls are turned to OFF. To install the module, position the electrical plug to face the inside center wall of the cooktop opening. There you will see the electrical receptacle. A receptacle is available in either cooktop opening. Allow the leading corners of the module to rest on the cooktop surface.
2. Carefully slide the module plug toward the receptacle until plug is engaged completely in the receptacle. Allow the module to fit into the cooktop opening.
3. Lower the inside edge of the module into the cooktop opening until it is flush with the cooktop surface.

How to Remove the Module

Be sure the entire module surface is cool before attempting to remove the module. The glass surface of the module will retain heat after the controls have been turned off. Be careful not to get burned on a module that has not had sufficient time to cool after use.

1. Lift the finger tab at the outside edge of the module until the module base clears the cooktop opening.
2. Hold the module by the front and rear edges. Carefully slide the module away from the cooktop center until the module plug is disengaged from the electrical receptacle. Store the module carefully after cleaning.

General Information About Radiant Modules

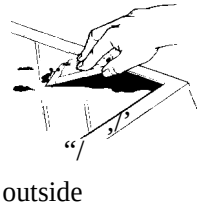
The radiant **module** features heating coils beneath a smooth glass ceramic surface. The 2 surfaces units are shown by outl ines on the glass.

When a surface unit is activated. coils beneath the unit radiate heat through the glass to the cookware. The red glow of the coils will be instantly visible through the glass. It will take the surface unit on the surface a few moments to heat up. The coil cycles on and and off to maintain your selected control setting. The coils have temperature limiters to prevent runaway temperatures.

- Use the same cookware that you would use with solid disk elements.
- If you are storing modules, do not stack them or store other materials on top of them. as damage to the glass ceramic surface of the radiant module is likely. Be careful not to damage or bend the electrical plug.
- Do not let pots boil dry. Overheated metal can bond to glass module. An overheated copper pot will leave a residue that will permanently stain the module.
- S1 iding alum inure cookware across the glass may leave metal marks. These metal marks will appear as small scratches. They can be removed with Cook Top Cleaning Creme and a razor scraper.
- When a surface unit is turned on, the unit can be seen glowing red within a few seconds. The red glow will turn on and off (cycling) to maintain the selected heat setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling.
- It is safe to place hot cookware from the oven or surface on the glass ceramic surface when it is cool. Hot cookware will not damage the surface.

Melted Materials on the Module

Melted materials (plastic, aluminum foil, sugar or foods with high sugar content) can cause damage to the module.



If you accidentally melt anything on the module, turn the unit to LO, wipe the hot module immediately with several dry paper towels.

Wearing an oven mitt, hold a razor scraper at a 30° angle to the module and scrape the hot spill to a cool area outside of the surface unit. Be careful not to burn yourself.

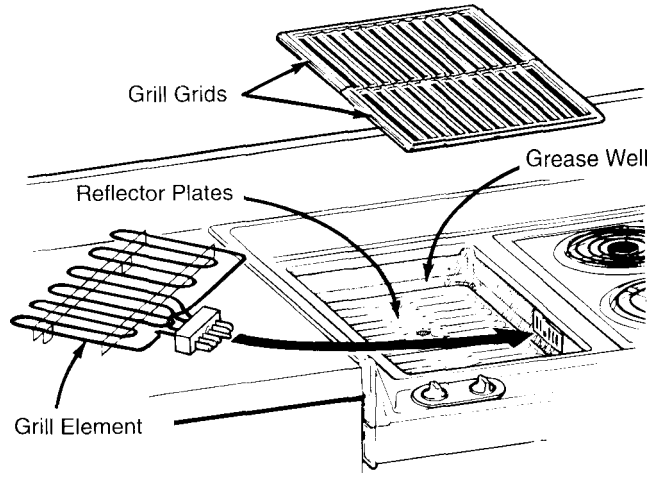
Do not attempt further cleaning until the module surface has cooled. See the Care and Cleaning section.

NOTE: Be sure to use a new, sharp blade in the razor scraper. Do not use a dull or nicked blade.

How to Assemble the Grill Module

To **insert the grill:**

1. **Be** sure the controls for the cooktop grill position are OFF.
2. Place the 2 reflector plates in the grease well as shown in this illustration.
3. Grasp the grill element with both hands near the plug. Keeping the element as nearly horizontal as possible, push the plug firmly into the receptacle to ensure complete contact as shown in this illustration. The element should lie flat and rest on the ridges of the reflector plates.
4. Place the 2 grill grids into the opening in the cooktop over the grill element.



General Information About Grill Modules

Use the grill for preparing meals with the appearance and flavor of commercially char-broiled meats. The grill must be very hot for this type of cooking and smoke and spatter is to be expected. Be **sure to use your venting system when grilling to help minimize smoke.**

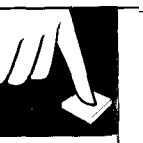
- Do **not use pots or pans on your grill. You could be seriously burned by neat from the exposed surfaces of the grill when reaching for the pot handle. Pots or pans may trap heat from the grill and result in damage to the grill grates or grill finish.**
- The grill must be preheated to get the grill components hot enough to sear the meat; seal ing in the juices. Preheat the grill on HI for 5 to 10 minutes, then turn back to the recommended setting.
- **'The grill element is divided so the front and rear sections are controlled separately.** You can heat both sections to the same temperature for cooking large amounts of the same food, or you can vary the temperatures on front and rear for cooking 2 different foods. Also, you can save energy when cooking small amounts of food by turning only 1 section on and leaving the other off entirely.
- NEVER LEAVE THE KITCHEN **while grilling meats or other juicy foods. Fats and juices drip on the hot grill element and may cause flame-ups. When grilling, you should always be present to control flame-ups so they do not get out of hand.**
- To **control flame-ups, set heat setting at LO rather than** OFF. **If you have a bad flame-up and there is danger of the fire spreading, take the following steps immediately:**

  1. **Turn** the grill controls to OFF, and push the vent switch to HI.
  2. Use a long-handled utensil to remove the food from the grill. **Be careful not to get burned.**

     The tire should start to go out. If it does not, smother the flames by covering the entire grill module with a large cookie sheet, the lid from a large roasting pan. the griddle or the module cover.

- NEVER USE WATER ON A C, **REASE** FIRE.
- **Never try to use charcoal or flavored wood chips in the well under the grill grids. Use of charcoal indoors without proper ventilation produces carbon monoxide that can be fatal. Also, burning charcoal in the well will permanently damage the porcelain coating in the well.**
- Never line the grill grid or the porcelain enameled grease well with aluminum foil. Doing so may block drainage of grease, causing excessive smoking, fire or module damage.

NOTE: The non-stick grill grids must be preconditioned before using them for the first time. To precondition, first wash them in soap and water and dry. Then use a paper towel to apply a small amount of cooking oil to the grids. Remove excess oil with a clean paper towel.



NOTE: It is recommended that you have a dry chemical, foam or HaIon type fire extinguisher where you can easily reach it in case of a cooking fire. NEVER USE WATER ON A GREASE FIRE as it is likely to spread the flames. Read the instructions on the extinguisher ahead of time and be prepared to follow them in case of a cooking fire.

Grill Tips

- **Do not leave grill unattended while it is in use.**
- **Use the** grill **module ONLY with the downdraft vent** blower on HI to carry away smoke and fumes. This is automatically controlled.
- Remove accumulated grease from the non-removable grease wel 1 after each use to lessen smoking and odors. Be sure opening to grease tube is clean. Grease buildup can become a fire hazard.
- Make sure grease collector jars and reflector plates are clean and in place before using the grill. Remove grease from the grease collector jars after each use to avoid spillovers.
- Grates should be oiled or sprayed with a non-stick, salt-free vegetable oil before cooking to prevent sticking.
- Preheat the grill for 5 minutes at HI heat setting, then turn to desired setting for cooking.
- Trim fat from meats before placing on grill. This will reduce smoking and lessen grease buildup in the grease well.
- Allow space between foods when placing them on the grill. Air needs to circulate around the food for best cooking results.
- Occasionally rearrange foods on the grill to prevent sticking and provide better browning.
- Season meats after cooking rather than before—salt can draw out juices and dry out meat. Use tongs to turn and rearrange meats on the grill; forks will pierce the meat and release juices.

Questions and Answers

Q. When cooking many individual foods, what can I do to ensure that foods will cook evenly?

A. When cooking foods of various sizes and thicknesses, start larger or thicker pieces first and add quicker cooking, smaller pieces later. Press meat lightly to lie flat on grill. Slash the fat on edges of steaks and chops to prevent curling. Break the joints of split chickens so they will lie flat.

Q. **My grilled meats sometimes come out drier than they should. What can I do to help prevent this?**

A. Season meats after cooking rather than before—salt can draw out juices and dry out meat. Use tongs to turn and rearrange meats on the grill; forks will pierce the meat and release juices.

Q. **I follow the cooking times suggested, but my foods don't get done properly. Is there something wrong with my grill?**

A. Probably not. Suggested cooking times should be used only as a general guide. Variables in food can change cooking times required.

Q. How can I keep barbecued meats from developing an unattractive burned look and taste?

A. Sauces containing sugar will often burn if used during the entire cooking time. If your favorite sauce contains sugar, try adding it only during the last 15 to 20 minutes of cooking time for best results.

Q. **Can my grill be switched to the other side of the range?**

A. Yes. These interchangeable modules can be used on either the right or left side of the cooktop. When inserting or removing a module, take care not to force the connection or exert undue pressure which could damage the electrical contacts. Additional modules can be purchased from your dealer, to double your grill/griddle capacity or to add 2 more open coil elements.

Q. Foods cooked on my grill are not browning as much as I would like. What could cause this?

A. A longer preheating and grill time may be necessary to achieve the desired results.

GRILL COOKING GUIDE

Do not leave range unattended during "preheat" (knobs turned to "HI") or anytime the knobs are turned to "HI" with food on the Grill or Griddle.

1. Preheat at HI setting for 5 minutes before grilling. Turn to heat setting in guide or your cookbook for the food you are grilling.
2. Trim excess fat from meat.
3. Before cooking steaks, slash fat around edges to prevent curling of meat.
4. Suggested cooking times should be used only as a guide, since variables in food can change cooking times.

Food	Suggested Setting	Cooking Time in Minutes	Comments
Beef Cubes (I inch)	HI	17-20	Marinate less tender beef before grilling.
Beef Steaks, tender			
(3/4 to I inch)			
Rare	HI	**5-7** per side	
Medium	HI	6-8 per side	
Well	HI	8-10 per side	
(1 ½ to 2 inch)			
Rare	HI	7-9 per side	
Medium	HI	9- I I per side	
Well	HI	12-15 per side	
Beef Steaks, less tender			
(3/4 to I inch)			
Medium	HI	9- I I per side	Tenderize before grilling. Turn and cover will foil after first half of cooking time for more juiciness.
Well	HI	13-15 per side	
Chicken			
Pieces or Quarters	HI	50-60 (total)	If sauce is desired, baste last 15 to 20 minutes, turn and rearrange often.
Halves	HI	70-80 (total)	
Cornish Hens, halves	HI	40-50	Turn or rearrange often.
Fish			
Steaks (I inch or less)	HI	15-20	Brush with melted butter.
Whole (6 to 8 oz.)	MED HI	17-20	If stuffed, add 6 minutes to total time. Cover top with foil.
Fruit Slices (1/4 to 1/2 inch)	MED HI	17-22	Firm fruit such as apples and pineapples are recommended. Turn often.
Hamburgers (3/4 inch)			
Rare	HI	6-7 per side	Turn over after half of cooking time.
Medium	HI	8-9 per side	
Well	HI	IO- 11 per side	
Ham			
Chunks, precooked (I inch)	HI	[7-20	Rearrange often
Steaks (I to I ½ inch)	HI	8-10 per side	
Hot Dogs	HI	7-9 (total)	
Kabobs			
Meat	HI	20-25	
Vegetable	HI	10-15	For less tender vegetables such as tomatoes, reduce time 4 to 6 minutes.
Lamb Chops (3/4 to I inch)	HI	**9-13** per side	
Lobster Tails	HI	24-28	Cut thin undershell to expose meat. Turn over every 5 to 10 minutes. Brush with butter.
Pork Chops, loin or rib			
(1/2 inch)	HI	9-10 per side	
(1 inch)	HI	15-17 per side	
Sausage Links (4 oz. each)			
Raw	HI	11-12 per side	Grill whole or cut into 2 to 4 pieces. Turn to brown all sides.
Precooked	HI	6-8 per side	
Spare Ribs			
Entree (3 lbs.)	HI	60-80 (total)	Parboil 5 minutes before grilling. Rearrange and turn over frequently.
Appetizer (2 lbs.)	HI	50-60 (total)	Baste with sauce last 10 minutes, as desired.
Vegetable Halves	HI	25-30	Choose tender vegetables such as squash and tomatoes. Cover with foil. For tomatoes, reduce cooking time 10 minutes.
Vegetable Slices (1/2 inch)	HI	18-23	Firm vegetables such as potatoes and acorn squash are recommended. Brush with butter. Turn often.

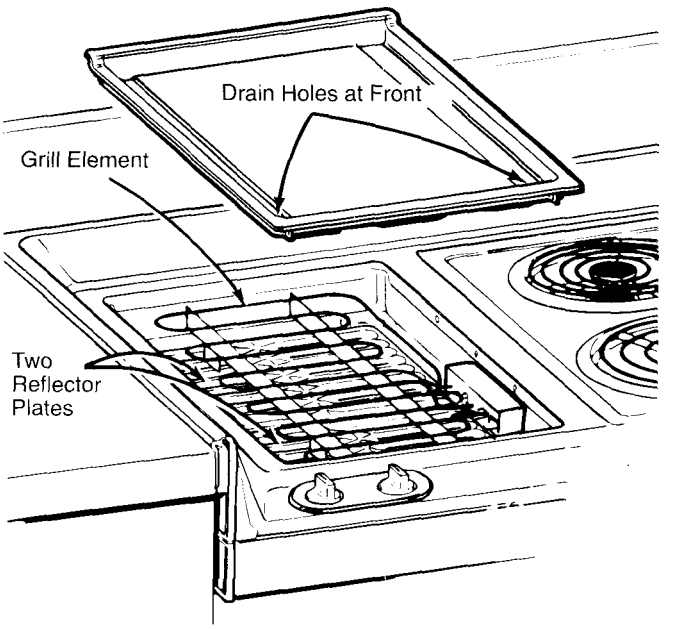
GRIDDLE ACCESSORY

our non-stick coated griddle provides an extra-large cooking surface for meats, pancakes or other foods usually prepared in a frying pan or electric skillet. You can also use the griddle as a warming tray by using a low-heat setting.

How to Assemble the Griddle Accessory

1. Be sure the controls are OFF.
2. Place the 2 reflector plates in the grease well.
3. **Grasp the grill element with both hands** near the plug. Keeping the element as nearly horizontal as possible, push the plug firmly into the receptacle to ensure complete contact.
4. **Place** the griddle into the opening in the cooktop with the 2 drain holes toward the front of the cooktop (nearest the controls) as shown in this illustration.

NOTE: When properly placed, the griddle sits slightly above the cooktop. This. and the open spaces on the sides and rear of the griddle, prevent excessive temperatures.



Using the Griddle

The non-stick griddle must be preconditioned before using it for the first time. To precondition, first wash the griddle in soap and water and dry. Then use a paper towel to apply a small amount of cooking oil to the griddle. Remove excess oil with a clean paper towel.

Preheat the griddle as recommended in the Griddle Cooking Guide. After preheating for the recommended amount of time, apply a small amount of' oil or butter.

Do not overheat the griddle. Leaving the griddle at HI for more than 10 minutes without food can damage the non-stick coating.

When using the griddle, the blower system is automatically controlled.

Always turn on both sections of the heating element under the griddle. Heating only part of the griddle may warp it and will result in non-uniform cooking. Because the heating element under the griddle is divided, you can vary the temperature on the front and rear sections.

How to Remove Griddle Accessory

Be sure the controls are OFF and the griddle is cool.

To remove the griddle:

1. Lift the back edge of the griddle a bit to let any excess fat or oil drain.
2. Remove the griddle.
3. Grasp the element with both hands on either side of the plug.
4. Raise the opposite side of the element just enough to clear the well, then pull away from the receptacle, **The element will not sit level when replaced if it is forced too far upward when removed.**
5. Remove the 2 reflector plates.

(continued next page)

GRIDDLE ACCESSORY
(continued)

Griddle Tips

- Condition or "season" griddle before first-time use.
- Most griddled foods require cooking on a preheated surface, which may be greased lightly before adding food. Preheat the griddle 5 minutes at HI heat setting, unless otherwise indicated in the Griddle Cooking Guide, then switch to recommended cook setting.
- Foods which are high in natural fat, such as bacon or sausage, may be started on a cold griddle.
- Foods to be warmed may be placed directly on the griddle; a high domed metal cover, such as an inverted kettle, placed over them will help store the heat. Foods in covered dishes or pans may also be warmed on the griddle. Use heat- resistant dishes only.
- Make sure grease collector jars and reflector plates are clean before using griddle.
- To preserve the finish, use only Teflon® coated, nylon or wooden spatulas and spoons. **Never use the griddle surface as a cutting board.**
- Over a period of time, minor scratches and some discoloration may appear in the non-stick coating. This will not affect the cooking performance or the non-stick finish.

Questions and Answers

Q. How should I store my griddle when it is not in use?

A. To avoid marring the non-stick finish, store griddle upright on the edge with the terminals up to avoid damage. If it is necessary to store it flat, avoid placing other pans or cookware on top.

Q. **How long can foods be kept warm with the griddle without losing their appeal?**

A. No longer than 2 hours is recommended, to assure good food quality and prevent spoilage. Delicate foods, such as eggs, should not be kept more than 15 to 30 minutes; entrees and casseroles may be warmed for 30 to 60 minutes. Hors d'oeuvres will stay hot for serving up to 1 or 1 ½ hours. Rearrange or stir foods occasionally, if possible.

Q. **Why aren't my foods done even though they have cooked the full time?**

A. Preheat the griddle for a longer time and leave foods on the griddle longer to attain the desired degree of browning.

Q. **Can my griddle be switched to the other side of the range where it would be more convenient for me?**

A. All interchangeable modules can be used on either the right or left side of your maintop. Simply lift out the elements, taking care not to damage the electrical contacts by jerking or forcing them. Reverse the griddle and plug it into the receptacle on the opposite side of the range.

Q. Do I need special cookware for use with my griddle?

A. Avoid using metal cookware with sharp points or rough or sharp edges which might damage the non-stick coated griddle surface. Do not cut foods on the griddle. Use only heat-resistant dishes when foods in containers are to be warmed on the griddle. For further information on caring for your griddle's surface, see the Care and Cleaning section.

Q. Can prolonged periods of high heat damage my griddle's surface?

A. A brief preheating period is often necessary for best results with many foods, but leaving the griddle on HI heat setting for more than 10 minutes without food can damage the non-stick coating. Always be sure to turn control knobs to OFF when cooking is completed.

GRIDDLE COOKING GUIDE

Do not leave range unattended during "preheat" (knobs turned to "HI") **or anytime the knobs are turned to "HI" with food on the Grill or Griddle.**

1. Suggested cooking times should be used only as a guide since variables in food may change cooking times.
2. Avoid using metal utensils with sharp points or rough or sharp edges which might damage the non-stick coated griddle surface Do not cut foods on the griddle. Use only heat-resistant dishes when foods in containers are to be warmed on the griddle.
3. Preheat griddle 5 minutes unless otherwise indicated in guide below. Add oil or butter at end of preheat time. Additional oil or butter may be needed during cooking time.
4. Rearrange or turn foods over as needed to assure even cooking.
5. Griddle settings may need to be adjusted if griddle is used for an extended time.

Food	Suggested Setting	Cook Time	Comments
Bacon (I lb.)	HI	11-14	Do not preheat. Turn to setting 8 after half of' total cooking time.
Beef Strips and Cubes (1/2 to 1 inch)	HI	6-10	Strips cut 3 inches long and 1/4 inch wide. Cut cubes 1 inch.
Chops, Pork/Lamb (**1/4** to 1/2 inch)	HI	**25-30**	
Cube Steak	HI	**4-5** per side	
Eggs			
Fried	MED	4-5	Griddle up to 6 eggs. Avoid drain hole.
Scrambled	HI	2-.?	
English Muffins			
Warm	HI	3-4	
ish Fillets and Steaks (1/4 to 1 inch)	HI	17-24	Turn over often.
Franks (I lb.)	HI	10-12	Torn to setting 8 after half of total cooking time.
French Toast	HI	3-3½ per side	If' bread is frozen. pierce with fork several times to absorb egg mixture.
Fruit Slices (1/2 to 3/4 inch)	HI	10-12	If drained canned fruit is used, decrease time 3 to 5 minutes.
Ham and Canadian Bacon Slices (1/4 to 1/2 inch)	HI	8-10	For I inch ham steak, double cooking time.
Hamburgers (3/4 inch. 4 per lb.)			
Medium	MED HI	16-18	
Well	MED HI	19-21	Turn over only once. Avoid pressing down with spatula to retain juices.
Meatballs (1 inch)	HI	18-22	Turn to brown on all sides.
Pancakes	HI	2-3	Preheat 10 minutes. Turn after 1½ minutes.
Sandwiches, thin	MED HI	2-3 per side	If thicker, add 1 to 2 minutes,
Sausage Links, precooked			
(1 to '2 oz. each)	HI	17-19	Turn and rearrange as needed. For raw sausage, increase time 4 to 10 minutes,
(4 oz. each)	HI	19-24	
Small Seafood			
Shrimp, scallops, oysters	HI	8-10	Cook in 2 tablespoons butter, if' desired. Turn and rearrange frequently.
Sweet Rolls, reheating	MED HI	10-15	Do not preheat. Cover lightly with foil. If room temperature, griddle S to 7 minutes.
Breaded Vegetables	HI	10-16	Turn over after half of total cooking time.
Warming and Hot Tray	LO	Delicate foods: 15-30 minutes Entrees, casseroles and hors d'oeuvres: up to I hour	To retain moisture, cover with foil or metal lid, or place food in heat-resistant containers on griddle.

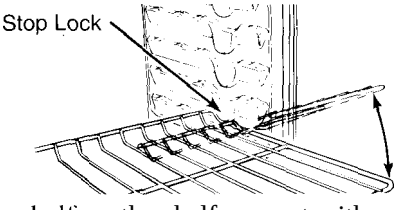
Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Oven Controls so you understand how to use them.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over information and tips that 1011ow.
4. Keep this book handy so you can refer to it, especially during the first weeks of using your new range.

Oven Shelves

The shelves are designed with stop-locks so that when placed correctly on the shelf supports, they will stop before coming out completely from the oven, and will not tilt when removing food from or placing food on them.

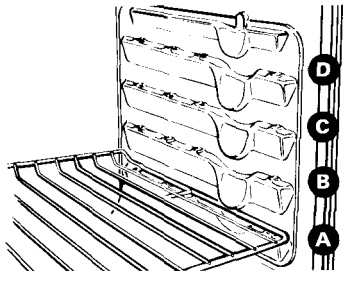
To remove the shelves from the oven, pull toward you, tilt the front end upward and pull them out.



To replace, place the shelf on the shelf support with the stop-locks (the curved extension under the shelf) facing up toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past "stop" on the oven wall. Then lower the front of the shelf and push it all the way back.

Shelf Positions

The oven has 4 shelf supports identified in this illustration as A (bottom), B, C and D (top). Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



Oven Light

Use the right hand switch on the cooktop control panel to turn the oven light on and off. Note that the same switch also turns the downdraft vent blower on and off.

Adjusting the Oven Thermostat

If you don't think the oven is heating at the right temperature when you are baking or roasting, you can reset the thermostat yourself.

When cooking food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and the differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your oven has been set correctly at the factory and is more likely to be accurate than the oven which it replaced.

We do not recommend the use of inexpensive thermometers, such as those found in the grocery store, to check the temperature setting of your new oven. These thermometers can vary by 2043 degrees.

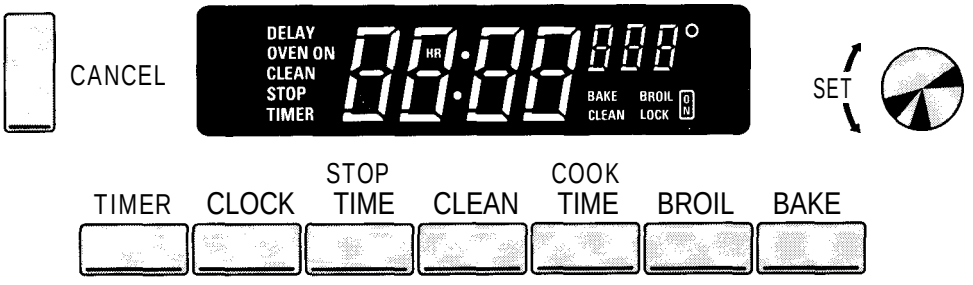
To decide how much to change the temperature, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of the''test" should give you an idea of how much the temperature should be changed.

To adjust the temperature:

1. Push the BAKE button.
2. Select a temperature between 500°F. and 550°F. with the SET knob.
3. Quickly (within 2 seconds, before the BAKE function starts) push and hold the BAKE button for about 5 seconds. The display will show a plus number, a minus number, or 00.
4. Turn the SET knob to adjust the temperature in 5°F. intervals. You can raise it until +35°F. shows on display or lower it until -35°F. shows on display. If the control beeps and flashes, push the CANCEL button and start over.
5. When you have made the desired adjustment, push the CLOCK button to go back to the time of day display or to use your oven as you would normally.

NOTE: The adjustment described above will not affect the Broil or Clean temperatures.

OVEN CONTROL, CLOCK AND TIMER



The oven operation is controlled electronically. The following instructions tell you how to operate the controls.

Oven "on'" Indicator

The word "ON" is displayed when the BAKE or the BROIL button is pushed. It goes out when the oven CANCEL button is pushed or when the oven shuts off automatically.

To Set the Clock

1. Push the CLOCK button.

2. Turn the SET knob to the correct time of day. The clock is now set. The clock must be set to the correct time of day for accurate automatic oven timing operations.

To Set the Timer

Push the TIMER button.

2. Turn the SET knob to the desired amount of time (up to 9 hours and 50 minutes). The Timer will begin to count down within a few seconds.
3. When time is up, the End-of-Cycle Tone (3 long beeps) will sound and the display will again show the time of day.

NOTE:

- **The Timer is a reminder only and will not operate the oven.**
- You can use the Timer whether or not the oven is being used. The Timer does not interfere with oven operations.

To Cancel the Timer

Push and hold the TIMER button for 3 seconds. This will clear the Timer function.

Automatic Oven Timer

The oven timer will automatically start and stop your oven cooking or self-cleaning operation for you.

For automatic oven cooking:

1. Push the COOK TIME button.

2. Turn the SET knob to set the length of baking time.
3. Push the BAKE button.
4. Turn the SET knob to set the desired temperature.

When cook time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

During automatic cooking:

- You can push the STOP TIME button to find out when the End-of-Cycle Tone will sound and the oven will turn off.
- You can push the CLOCK button to display the time of day without canceling the oven operation.

(continued next page)

To Delay Starting an Automatic Oven Operation

If a delayed cooking operation is desired:

1. Push the COOK **TIME button.**

2. Set length of **baking time with the SET knob.**

3. Push the STOP TIME button.

4. Turn the SET knob to the time of day when baking should be completed. The control will not permit you to set a stop time that is less than the length of cooking time plus the current time of day.

5. Pusb the BAKE button.

6. Turn the SET knob to the desired temperature.

When the stop time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

NOTE: You can push the STOP TIME button to **find out when the oven will turn off.**

- **Foods that are highly perishable,** such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than I hour before or after cooking. Room temperature promotes the growth of harmful bacteria.
- If a delayed self-cleaning oven operation is desired, see the Self-Cleaning Oven section.

Tones

End-of-Cycle Tone (3 long beeps— 1 second on, 1 second off): shows that a timed oven operation has reached STOP TIME or that the Minute/Second Timer has counted down.

Attention Tone (series of short beeps, l/4-second on, l/4-second off, until proper response is given): will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push CANCEL button.

Notification Tone (single, l-second beep): indicates the oven has stabilized at the selected temperature.

Key Tone (single, l/10-second beep): sounds when any button is pushed.

Function Error Tone (series of very rapid beeps, l/8-second on, l/4-second off). The display will show a Function Error Code, "F 1," "F2," etc. Cancel the Function Error Tone by pushing the CANCEL button. If the Function Error Tone starts again (after about 15 seconds), call f-or service, mentioning the code that appeared. Disconnect the range electrical supply to stop the tone.

If the function error occurred while you were programming the control, push the CANCEL button and try again.

To Cancel the Tone…If you don't want an audible tone when you push a button, you can eliminate the Key Tone by pushing and holding the CANCEL button until you hear a short beep (in approximately 2 seconds). To activate the tone again, push and hold the CANCEL button once more until you hear a short beep. Canceling or activating the tone should only be done when there is no oven operation programmed.

Pushing the CANCEL button will clear all functions except the Clock and Timer.

How to Change a Program

When a function has been entered, you can recall what has been programmed by pushing the corresponding function button. The messages in the display show you which function is currently being displayed. While the function is displayed, you can change it with the SET knob. You can change any programmed function at any time.

BAKING

How to Set Your Range for Baking

Do not lock the oven door with the latch during baking. The latch is used for self-cleaning only.

To avoid possible burns, place the oven shelves in the correct position before you turn the oven on.

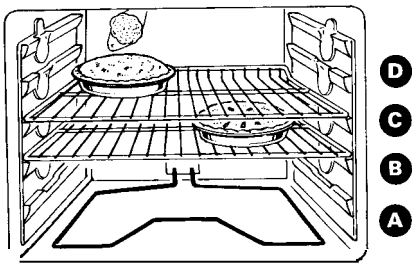
1. Push the BAKE button and turn the SET knob until the desired temperature is displayed. If preheating is desired, do not put food in the oven until a 1-second beep sounds to tell you the oven is preheated.
2. Place the food in the oven on the desired shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.
3. Close the oven door.
4. **Check food for doneness at minimum time on** recipe. Cook longer if necessary. Push the **CANCEL** button and remove food.

NOTE: To recall what temperature you have selected while the rising temperature is being shown, push and hold the BAKE button. The selected temperature will be shown until you release the BAKE button. The actual oven temperature will reappear after a few seconds. You can push the CLOCK button to display time of day without canceling the oven operation.

You can change the selected temperature at any time by pushing the BAKE button and turning the SET knob.

For best baking results, follow these suggestions:

Oven Shelves



Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place-most foods in the middle of the oven, on either the second or third shelf from the bottom. See the chart for suggested shelf positions.

Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting-in the food. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

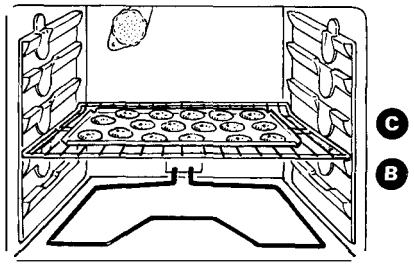
- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

(continued next page)

Baking Guides

When using prepared baking mixes, follow package recipe or instructions for best results.

Cookies



When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pa e or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven.

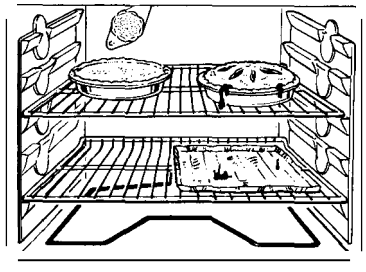
For best results, use only 1 cookie sheet in the oven at a time.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1 to 1 ½ inch space between pans as well as from the back of the oven, the door and the sides. If you use 2 shelves, stagger the pans so 1 is not directly above the other.

Pies



For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

Aluminum Foil

Never entirely cover a shelf with a large cookie sheet or aluminum foil. This will disturb the heat circulation and results in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.

Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

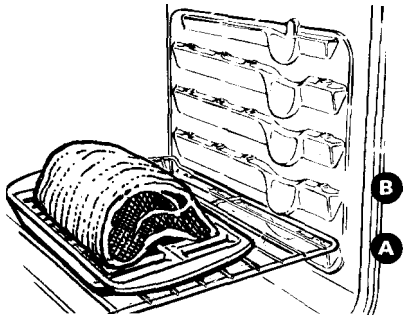
DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

Do not lock the oven door with the latch during roasting. The latch is used for self-cleaning only.

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to BAKE. Roasting is easy, just follow these directions:

1. Place the shelf in A or B position. No preheating is necessary.



2. Check the weight of the meat. Place the meat fat-side-up, or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.) Line the broiler pan with aluminum foil when using the pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.
3. Push the BAKE button and turn the SET knob until the desired temperature is displayed. Check the Roasting Guide for temperatures and approximate cooking times.
4. After roasting is complete, push the CANCEL button. Most meats continue to cook slightly while standing after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5°F.; to compensate for the temperature rise, if desired, remove the roast from the oven sooner (at 5°F. less than the temperature in the guide below).

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (,10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal temperature °F.
Meat			**3 to 5 lbs.**	**6 to 8 lbs.**	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare:	**24-33**	**18-22**	**140-150°†**
		Medium:	35–39	**22-29**	150°–160°
		Well Done:	40–45	**30–35**	**170-185°**
Lamb leg or born-in shoulder*	325°	Rare:	**2 1 -25**	20–23	140°–150°†
		Medium:	25-30	24-28	150°–1600
		Well Done:	30-35	28–33	170–185°
Veal shoulder, leg or loin*	325°	Well Done:	35–45	30–40	1700–1 800
Pork loin, rib or shoulder'!	325°	Well Done:	35-45	30–40	170°–180°
Ham, precooked	325°	To Warm:	17–20 minutes per pound (any weight)		1150–125°
Poultry			**3 to 5 lbs.**	**Over 5 lbs.**	
Chicken or Duck	325°	Well Done:	3540	30-35	185°–190°
Chicken pieces	350°	Well Done:	30-35		185°–1900
			10 to 15 lbs.	**Over 15 lbs.**	**In thigh:**
Turkey	325°	Well Done:	**18-25**	**15-20**	**1850–190°**

or boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

'i-The U.S. Department of Agriculture says "Rare beet' is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

BROILING

Do not lock the oven door with the latch during broiling. The latch is used for self-cleaning only.

Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

1. If the meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.
2. Place the meat on the broiler rack in the broiler pan. Always use the rack so the fat drips into the broiler pan: otherwise the juices may become hot enough to catch fire.
3. Position shelf on recommended shelf position as suggested in the Broiling Guide.
4. **Leave the door open to the broil stop position.** The door stays open by itself, yet the proper temperature is maintained in the oven.

5. Press the BROIL button and turn the SET knob until your choice of HI BROIL or LO BROIL is displayed.
6. Turn food only once during broiling. Time foods for first side according to the Broiling Guide.

   Turn food, then use times given for second side as a guide to preferred doneness. (Where 2 thicknesses and times are given together, use first times given for thinnest food.)
7. When finished broiling, push the CANCEL button. Serve food immediately,-leaving pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

Questions & Answers

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. **Should I salt the meat before broiling?**

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the oven may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Q. **Do I need to grease my broiler rack to prevent meat from sticking?**

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make — cleanup easier.

BROILING GUIDE

1. Always use the broiler pan and the rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. **The oven door should be open to the broil stop position.**
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
4. If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes of broiling only.
5. When arranging food on pan, do not let fatty edges, which could soil the oven with fat drippings, hang over sides.
6. The Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
7. Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 ½ times per side.
8. If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf 1 position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
Ground Beef	I lb. (4 patties)				Space evenly.
Well Done	1/2 to 3/4 inch thick	C	10	7	U-p to 8 patties take about same time.
Beef Steaks					
Rare	I inch thick	C	6	5	Steaks less than 1 inch thick cook
Medium	(1 to I ½ lbs.)	C	8	6	through before browning. Pan frying
Well Done		C	12	11	is recommended.
Rare	1 ½ inch thick	C	10	7-8	Slash fat.
Medium	(2 to 2½ lbs.)	C	15	14–16	
Well Done		C	25	X-25	
Chicken	I whole (2 to 2½ lbs.), split lengthwise	A	35	10–15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products					
Bread (Toast) or Toaster Pastries	2 to 4 slices I pkg. (2)	C	1½–2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	2 (split)	C	3–4		
Lobster Tails	2–4 (6 to 8 OZ. each)	B	13-16	Do not turn over.	Cot through back of shell. Spread open Brush with melted butter before and after half of broiling time.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1 ½ inch thick or home cured ham,
Pork Chops	2 (1/2 inch)	C	10	10	Slash fat.
Well Done	2 (1 inch thick) about 1 lb.	B	13	13	
Lamb Chops					
Medium	2(1 inch)	C	10	9	Slash fat
Well Done	about 10 to 12 oz.	C	12	10	
Medium	2 (1 ½ inch)	C	14	12	
Well Done	about 1 lb.	B	17	12–14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	I-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

Programmed cleaning time: 3½ hours

Before a Clean Cycle

Quick Reminder:

1. Prepare oven for cleaning.

2. Slide the oven door latch to the right as far as it will go.

3. Push the CLEAN button.

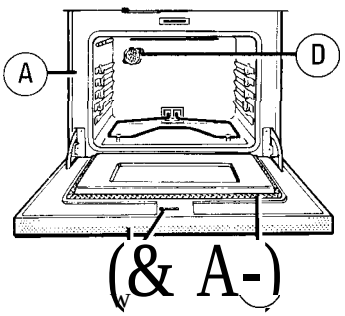
4. Turn the SET knob.

The range must be completely cool in order to set the self-clean cycle. You may have to allow the oven to cool before you can slide the door latch.

l. Remove the broiler pan, broiler rack all cookware and any aluminum foil from the oven—they cannot withstand the high cleaning temperatures.

NOTE: The oven shelves may be left in oven. They will discolor and become hard to slide after the self-clean cycle.

2. Wipe up heavy soil on oven bottom. If you use soap, rinse thoroughly before self-cleaning to prevent staining.



A. Oven Front Frame
B. Oven Door Gasket
C. Openings in Door
D. Oven Light

(& A-)

3. Do not rub or clean the door gasket (B)–the **fiberglass material of the gasket has** an **extremely low resistance to abrasion.** An intact and well-fitting oven door gasket is essential for energy efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way, or if it has become displaced on the door, you should have it replaced.

Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

- Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.

4. Close oven door and make sure oven light (D) is **off.** If **the oven light is not turned off.** the **life** of **the bulb** will be shortened or it may cause the bulb to — **burn out immediately.**

Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

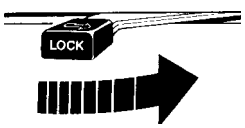
Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any **of these products** plus the high clean cycle temperatures may damage the porcelain finish of the oven.

How to Set the Oven for Cleaning

The oven door must be closed and all controls must bc set correctly for the clean cycle to work properly. To help you understand how the clean cycle works, the stages of the cycle are noted below.

1. Prepare the oven for cleaning.

2. Close the oven door and make sure the light is off. Slide the latch handle to the right as far as it will go.

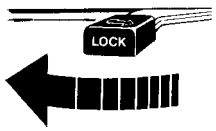


Never force the door latch handle. Forcing the handle may damage the door lock mechanism.

3. Push the CLEAN button. If "DOOr" is displayed, the door is not locked.

4. The display will show "3:30." The words "CLEAN TIME" will be displayed on the left and the words "CLEAN ON" on the right. After several minutes the word "LOCK" will be displayed. It will not be possible to open the oven door until the temperature drops below the lock temperature.

5. When the word "LOCK" is not displayed, and the oven has cooled, slide the latch handle to the left as far as it will go and open the oven door.



If you cannot slide the latch easily to unlock the door, allow additional time for cooling.

To Set a Delayed Start

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day.

NOTE: Before beginning, make sure the oven clock shows the correct time of day.

Quick Reminder:

1. Prepare oven for cleaning.

2. Slide the oven door latch to the right as far as it will go.

3. Push the STOP TIME button.

4. Set the desired time you want the oven to stop. Turn the SET knob clockwise until the Stop Time you desire appears in the display.

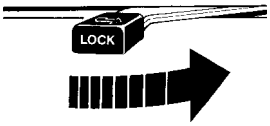
5. Push the CLEAN button.

6. Turn the SET knob 1/2 turn. Time that appears is 3½ hours before the Stop Time you select.

For example: Let's say it's 7:00 and you want the oven to begin self-cleaning at 10:30 after you're finished in the kitchen. The oven is soiled a normal amount so the normal Clean Time of 3 ½ hours is preferred.

1. Prepare the oven for cleaning.

2. Close the oven door and make sure the light is off. Slide the latch handle to the right as far as it will go.



3. Push STOP TIME button.

4. Turn the SET knob to time of day when you wish cleaning to be completed (must be more than 3½ hours later than current time of day).

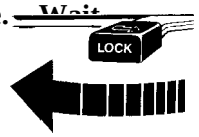
5. Push the CLEAN button.

6. Turn the SET knob in a clockwise direction about 1/2 turn.

   The words "DELAY CLEAN" will be on in the display until the clean cycle starts. After the clean cycle starts, the word "CLEAN" will be on in the display.

7. When the word "LOCK" is not displayed, and the oven has cooled, slide the latch handle to the left as far as it will go and open the oven door.

Never force the latch handle. Wait until the word "LOCK" goes out in the display and the latch slides easily. Forcing the latch handle may damage the door lock.



NOTE: During a delayed self-clean operation, you can find out when the oven will begin the self-clean cycle by pushing and holding the CLEAN button.

NOTE:

- You can find out when the clean cycle will be finished by pushing the STOP TIME button.
- The word " DOOr" is displayed when you try to set the clean cycle with the door open or when the oven temperature is too high.
- Clean Time is normally 3 ½ hours. ~~You can change the Clean Time to anywhere between 2 and 4 hours depending on how dirty the oven is.~~ Can't change.

- **If "F-" and a number flash on the display, and the control beeps, this indicates a function error code.** Press the CANCEL button. Allow oven to cool for 1 hour. Put oven back into operation. If function error code repeats, disconnect power to the range. Call for service.
- If the self-cleaning mode malfunctions, turn off and disconnect the power supply. Have serviced by a qualified technician.

To Stop a Clean Cycle

1. Press the CANCEL button.

2. Wait until the oven has cooled below locking temperature and the word "LOCK" is off in the display. You will not be able to open the door right away unless the oven temperature is at a safe level.

(continued next page)

After a Clean Cycle

When the clean cycle is finished, the word "CLEAN" will be off in the display. Wait until the oven has cooled below locking temperature and the word "LOCK" is off in the display.

You will not be able to open the door unless the oven temperature is at a safe level, If you cannot open the oven door immediately after the word "LOCK" goes off, wait until the oven cools and the latch slides easily.

You may notice some white ash in the oven. Just wipe it up with a damp cloth.

If **white spots remain,** remove them with a soap-filled steel wool pad. Be sure to rinse the oven surface thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that can not be removed by the clean cycle.

If the oven is not clean after 1 clean cycle, repeat the cycle.

Questions and Answers

Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?

A. If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.

Q. **Can I use commercial oven cleaners on any part of my self-cleaning oven?**

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean afterward, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. **After having just used the oven, I could not move the latch handle. Why?**

A. After several continuous high-temperature bakings or broil ings, the door cannot be latched. If this happens, let the oven cool by opening the oven door. After the oven has cooled, you will be able to latch the oven door for self-cleaning.

Q. **What should I do if excessive smoking occurs during cleaning?**

A. This is caused by excessive soil, and you should switch the OVEN SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for at least l hour before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" or "popping" sound I hear during cleaning normal?

A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

Q. **Should there be any odor during the cleaning?**

A. Yes, there may be an odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

Q. **What causes the hair-like lines on the enameled surface of my oven?**

A. This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.

Q. **Why do I have ash left in my oven after cleaning?**

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. **My oven shelves do not slide easily. What is the matter?**

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily after each self-cleaning cycle, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

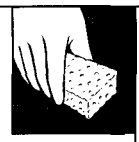
Q. **My oven shelves have become gray after the self-clean cycle. Is this normal?**

A. Yes. After the self-clean cycle, the shelves may lose some luster and change to a deep gray color.

Q. **Can I cook food on the cooktop while the oven is self-cleaning?**

A. Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do.

CARE AND CLEANING



Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

Care of Modules

Some of the modules must be cured or preconditioned before using them for the first time. Modules and accessories should be cleaned after each use. The longer a soil remains, the harder it is to clean. See each module section in this manual for specific instructions. Never immerse any module in-water. When not in the maintop, modules and accessories should be stored in a clean, dry place. Always be careful not to drop the modules or they could be damaged.

Plug-In Elements of the Open Coil Module

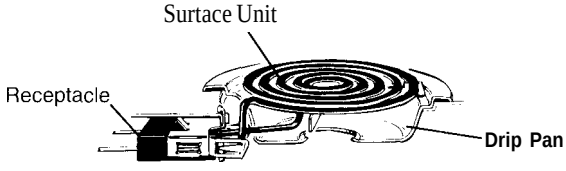
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- Do not immerse the surface units or the module in liquids of any kind.
- Do not clean the surface units or the module in a dishwasher.
- Do not bend the surface unit plug terminals.

  Do not attempt to clean, adjust or in any way repair the plug-in receptacle or the module.
- Never operate a surface unit without the drip pan in place. This can cause scorching of the module, burning of wire insulation and loss of energy.

To remove the drip pans for cleaning, the surface units must be removed first. Make sure the surface units are completely cool before touching them.



Lift the surface unit about I inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. [f you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than I inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

- Replace the drip pan into the recess in the module. Make sure the opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

Drip Pans

Remove the surface units. Then lift out the drip pans.

The drip pans can be cleaned by hand. Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

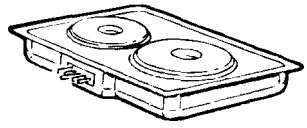
The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

CAUTION: Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.

Solid Disk Element Module



Solid disk elements are easy to clean because the element is raised above the module and sealed to it. Food spills can not flow under the cookware or the element. Spills stay on the module surface where they cool and are easy to wipe up.

Be **sure the controls are off and the module and elements are cool before handling or cleaning.** The elements cool slowly and do not glow red as open coil elements do when they are hot.

The trim rings around the elements are stainless steel and may be cleaned with a stainless steel cleaner.

Cleaning materials: Scouring powder, Heavy Duty Scotch Brite Scour Pad or soap pad, Cello Electrol.

The red dot in the center can be removed with a soap-filled steel wool pad. The dot is used by the element manufacturer to identify the element as having a special safety feature. The red dot will wear off, but this will not affect the performance or durability of the element. Do **not allow the cleaning powders to clog the sensor** (if the model has one). It must be free moving. Follow the circular grooves of the element when cleaning.

Light spills—Wipe the element with a powdered cleaner and a damp cloth.

Heavy spills—Scrub with a scouring pad and/or scouring powder.

Stains—Heavy stains can be removed with 80-100 grit sand paper.

After cleaning, wipe element with a damp cloth and turn element on a medium setting to dry.

Finish with vegetable oil or Cello Electrol. Heat element on medium for 30 seconds, then turn it off. Apply a small amount of vegetable oil to a dry cloth or paper towel and rub a light coating into the element to prevent the element from rusting. Rub oil onto the element evenly and wipe off any excess. Heat element for 1 minute on medium to cure.

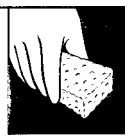
The matte black surface can be maintained by treating it periodically with the Cello Electrol polish. The solid element dressing is available through GE service centers. To use the polish, use the applicator to apply a very thin coating to the entire element surface. Turn the element on high for several minutes to bake the polish to the element. When the element is cool, rub lightly with a cloth or paper towel to remove any excess polish. The dressing restores the color of the element and helps prevent the element from staining. The element must be clean before the dressing is applied.

NOTE: This product is not a cleanser; it is a cosmetic polish.

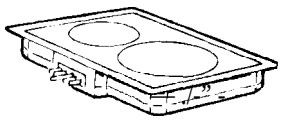
Removal of Packaging Tape

The safest way to remove adhesive left from packing tape on new appliances to assure no damage is done to the finish of the product is an application of a household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface. This procedure is also safe for the face of microwave doors and other plastic and Lexan parts.

NOTE: The plastic tape that is not removed from the chrome trim on oven parts cannot be removed if baked on.



Radiant Module



Cleaning of glass ceramic is different from cleaning a standard porcelain finish.

To maintain and protect the surface of your new glass ceramic module follow these basic steps.

DAILY CLEANING:

Use only Cook Top Cleaning Creme on Glass Ceramic.

For normal, light soil:

1. Rub a small amount of Cook Top Creme onto soiled area using a dry paper towel. Wipe until all soil and creme are removed. Frequent cleaning leaves a protective coating of silicone which is essential in preventing scratches and abrasions.
2. Clean surface with Cook Top Cleaning Creme after each use.

For heavy, burned on soil:

1. **Apply a few drops** of **Cook Top Cleaning** Creme to the (cool) soiled area.
2. Using a dry paper towel, rub creme into the burned on area.
3. Carefully scrape remaining soil with razor scraper. Hold scraper at 300 angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the Cook Top Cleaning Creme.

NOTE:

- **Using a razor scraper will not damage** the surface if the 30°angle is maintained. **Store the razor scraper out of reach of children.**
- Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

Special Care:

Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your module unless the spill is removed while still hot. **Special care should be taken when removing hot substances.** Follow these instructions carefully and remove soil while spill is still hot.

1. Turn off all surface units affected by the spillover. Remove hot utensils.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle to the module and scrape the hot spill to a cool area outside the surface unit. Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

3. With the spill in a cool area, use a dry paper towel to remove-any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under Heavy Soil to continue the cleaning process.

General Information:

As the Cook Top Cleaning Creme cleans, it leaves a protective silicone coating on the module surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. Dishwasher detergents remove this protective coating and therefore make the cooktop more susceptible to staining.

PRECAUTIONS:

- **Most cleaners contain ammonia, chemicals and abrasives** which can damage the surface of your cooktop. **Use only the Cook Top Cleaning Creme for proper cleaning and protection of your glass ceramic surface.**
- If you slide aluminum or copper cookware across the surface of your cooktop, they may leave metal markings which appear as scratches. If this should happen, use the razor scraper and Cleaning Creme to remove these markings. Failure to remove these residues immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper, or enamel are allowed to boil dry, the overlay may bond with the glass ceramic and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the cooktop. Cook Top Cleaning Creme will remove this discoloration.
- Water stains (calcium deposits) are removable using Cook Top Cleaning Creme or full strength white vinegar.

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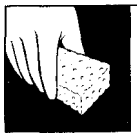


Porcelain Enameled Grease Wells

Porcelain enamel can crack or chip with misuse. It can stain if spillovers of foods with a high acid content (such as tomatoes or lemon juice) are not cleaned up quickly.

When cleaning porcelain grease wells, be careful not to get the electrical receptacles wet. Do not try to fill the wells with water.

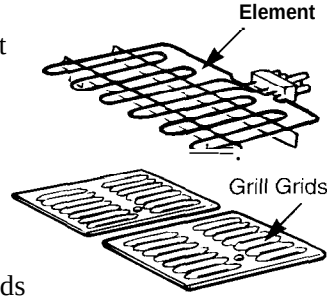
Brushed Chrome Finish

Clean brushed chrome with warm, soapy water or Bon Ami® brand cleanser. Rinse and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain."

To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface or a chrome protestant may be used to help reduce spotting or fingerprinting. Wipe away excess oil with a clean, soft cloth.

Grill Module

Clean the grill module after every use. Do not put the element into water. It cleans itself when heated during normal use. To remove any charred soil, clean with a dry, stiff brush when the element is cool. Never use steel wool or metal scouring pads because they may damage the outer casing of the element.



Wash the non-stick grill grids at the sink in soap and water. Use a non-metal scouring pad if necessary.

Do not use abrasive cleaning products

From time to time, you should recondition the grids with cooking oil as explained in the Grill Module section of Surface Cooking.

Wash chrome-plated reflector plates at the sink in soapand water, or put in the dishwasher. Soak stubborn stains then rub gently with a scouring pad.

Do not put the reflector plates or grill grids in the oven during a self-cleaning cycle. Doing so will cause discoloration and damage the finish.

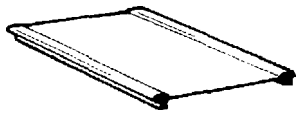
Griddle Accessory

After cooking a greasy food, wipe the non-stick griddle while it is still warm with a dry paper towel. Be careful not to burn your finger-s. When cool, wash the griddle at the sink in soap and water. Use a non-metal scouring pad if necessary.

Do not use abrasive cleaning products. Do not wash in the dishwasher. From time to time, recondition the griddle with cook ing oil as described in the Griddle Accessory section of Surface Cooking.

It is a good idea to store the griddle on ledge. If you lay it flat, pans or other cookware may be put on top and scratch the non-stick coat ng.

Module Cover



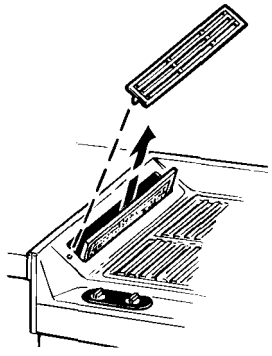
Do not place the cover on a hot module or leave it over a grill while preheating. To clean the module cover, wash it at the sink with soap and water and dry. For stubborn soil, let it soak 5 or 10 minutes or use a nylon brush or pad. Do not use a metal scouring pad or other abrasives. Do not put the cover in your dishwasher—the wooden handles may be damaged.

Chrome Module Surfaces

Remove module from cooktop and place on several layers of newspaper. Remove open coil elements and drip pans.

Apply the pad-type oven cleaner evenly to the entire chrome portion of the module top. The entire chrome area of the top must be cleaned to keep the finish consistent in color. Use extreme caution to prevent the oven cleaner from coming in contact with any other surfaces. Let the cleaner remain on the top for 20 to 30 minutes. Rinse the top well to remove every trace of oven cleaner. Dry the top and apply Armor All Protestant'" to protect the finish.

Removable Downdraft Vents and Grease Filters



Downdraft vents and filters should be cleaned frequently—after every use is best.

TO REMOVE:

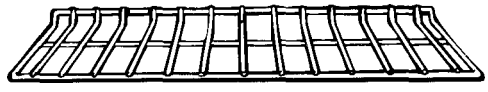
1. Pull out vent grills and lift out aluminum grease filters.

TO REPLACE:

The angled flanges at the top and bottom edges of the filter should face toward the inside of the unit with the top edge slanted outward.

2. Reinsert the vent grill.

Oven Shelves



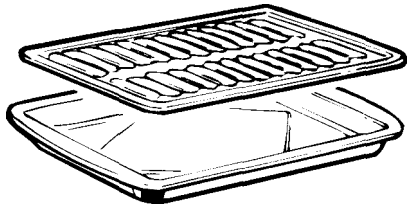
Clean the shelves with a mild abrasive cleanser. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

To remove heavy, burned-on soil, soapy metal pads may be used. After scrubbing, wash with soapy water, rinse and dry.

Oven shelves may be cleaned in self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

(continued next page)

Broiler Pan and Rack

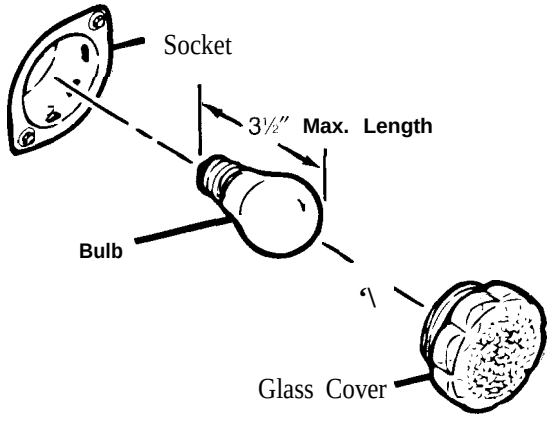


After broiling, remove the broiler pan and rack from the oven. Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container.

If food has burned on, sprinkle the rack with detergent while hot and cover with wet paper towels or a dishcloth. Burned-on foods will soak loose while the meal is being served.

Wash; scour if necessary. Rinse and dry. The broiler pan and rack may also be cleaned in a dishwasher. Do not store a soiled broiler pan and rack anywhere in the range. Do not clean in self-cleaning oven.

Oven Light Bulb



The light bulb is located on the rear wall of the oven. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electrical outlet. Let the bulb cool completely before removing it. For your safety, do not touch a hot bulb with a damp cloth. If you do, the bulb will break.

TO REMOVE:

- Unscrew the cover and remove the bulb.
- **DO NOT REMOVE ANY SCREWS TO REMOVE THE COVER OR REPLACE THE LIGHT BULB.**

TO REPLACE:

- **Put** in a new 40-watt appliance bulb. Note: A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Replace and tighten the cover.
- Reconnect electrical power to the range.

Grease Jars

Behind the lower compartment panel 2 grease jars are mounted (1 for each well) to catch fat and drippings. To open the lower panel, grasp the handle and pull flat to the floor.

The lid of the jar is permanently mounted and connected by a tube to a spout at the front of each grease well. The jar can be unscrewed from the lid to be emptied and cleaned, or to be replaced. The jar is a standard 1 pint jar. Quart canning jars may also fit.

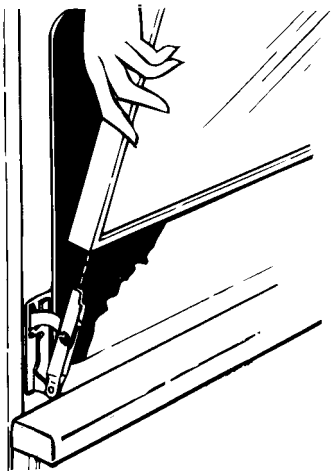
Do not use thin walled glass or plastic jars such as those having contained food products. Such jars could fracture or fail.

Different foods give different amounts of fat and drippings so you should check the jar each time it is used. If the jar is not emptied or replaced often enough, the fat and drippings may overflow.

Lift-Off Oven Door

The oven door is removable but it is heavy. You may need help removing and replacing the door.

To remove the door, open it a few inches to the special "stop" position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.



NOTE: Be careful not to place hands between the spring hinge and the oven frame as the spring hinge could snap back and pinch your fingers.

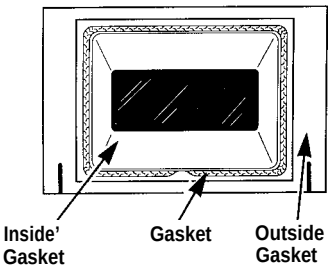
To **replace the door,** make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.

TO CLEAN THE DOOR:
(Do not immerse door in water.)

Inside of door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.
- Do not rub or clean the door gasket–the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

NOTE: The gasket is designed with a gap at the bottom to allow for proper air circulation.

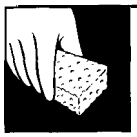


Outside of door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- **Do not use oven cleaners. cleansing powders or harsh abrasives on the outside of the door.**

Oven Vent Duct

The oven is vented into the downdraft vent duct in the right side of the maintop. Do not obstruct this opening. Keep the vent clean. Clean the associated filter after each use.



Control Panel

Wash with soap and water. Rinse with clean water and dry with a paper towel. Do not use scouring pads or abrasive cleaners because they may damage the finish.

Control Knobs

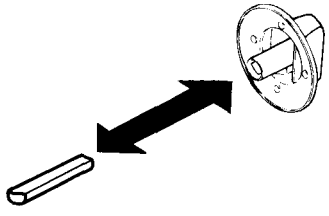
The control knobs may be removed for cleaning.

NOTE: Before removing the knobs for cleaning, please note that the knobs on the left side and the knobs on the right side are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper alignment.

To remove the knob, pull it straight off the control shaft.

Wash the knobs in soap and water but do not soak. Dry the knobs as much as possible with a clean cloth. Shake water out of the knob stem.

To replace the knob, locate the molded rib inside the knob stem. Fit the molded rib of the knob stem into the clear groove on the control shaft and push down.

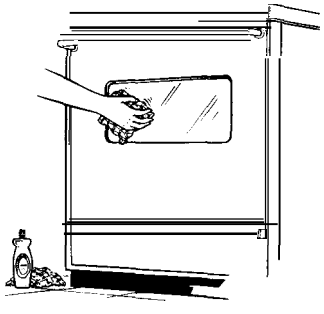


Metal Parts

Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces; wash, rinse and then dry with a soft cloth.

Glass Surfaces

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside openings in the glass while cleaning.



Kick Panel

To clean the front of the kick panel, wash with soap and water. Rinse well. Do not use cleansing powders or harsh abrasives that may scratch the surface.

Cleaning Under the Range

The area under the range can be reached easily for cleaning by lowering the bottom panel. To open, pull down flat to the floor.

Do not use the area in this compartment for storage. Never place combustible or flammable items inside or near the range.

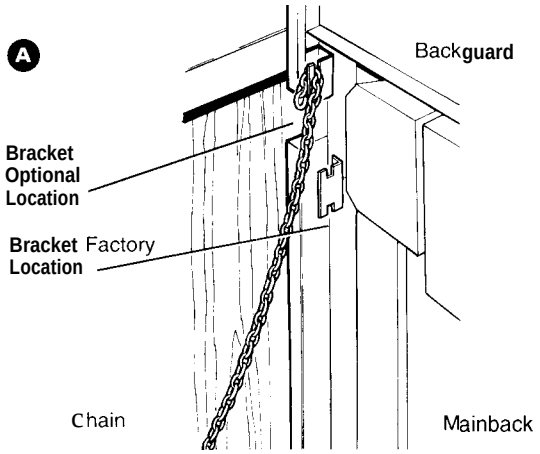
Painted Surfaces

Painted surfaces include the outside oven door, sides, **control panel and drawer front. Clean these with soap and water or a vinegar and water solution.**

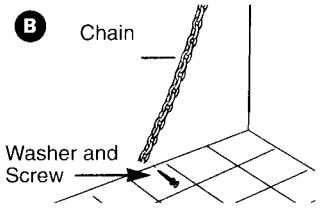
Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.

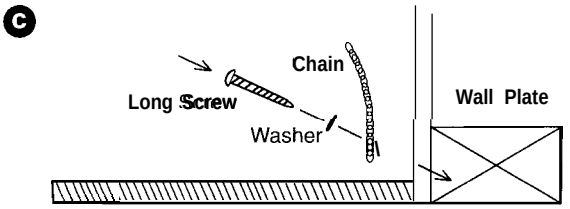
.ʌnti-Tip Device

1. Before placing range in the counter, notice the location of the stability bracket which is already attached to the back of the range. This location should work for most installations. However, it may be more convenient to hook the stability chain to the unit when the stability bracket is attached to the upper set of holes in the back of range. See Fig. A. The upper level set of holes are intended for use with a backsplash kit. If the backsplash is not being used, make sure that there are no structural supports for the countertop which will interfere with the stability bracket when located in the upper set of holes.



2. Fasten 1 end of the stability chain to the floor or wall with the long screw and washer supplied. See Fig. B. Make certain the screw is going into the wall-plate at the base of the wall or 1 of the studs in the base of the wall. See Fig. C. Whether you attach the chain to the wall or floor, be certain that the screw is in at least 3/4 inch thickness of' wood other than baseboard and that there are no electrical wires or plumbing in the area which the screw could penetrate. Attach the stability chain in a location which will allow the chain to be in line with the bracket side to aide as much as possible when attached to the unit. Test to see if the chain is securely fastened by tugging on the chain.

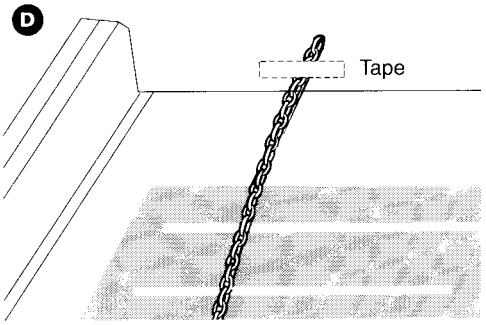




3. Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging. See Fig. D.
4. Place the range in the counter cutout leaving just enough room between the back of the range and the wall to reach the stability bracket.
5. Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket. See Fig. A and make sure the chain is pulled as tight as possible and that there is no excess slack in the chain after the chain is attached to the bracket.

A CAUTION: Excessive slack in the chain could allow the range to tip over.

6. Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.



NOTE:

- If attaching to masonry, you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
- If range is removed for cleaning or any other reason, make sure chain is reattached.

QUESTIONS?
USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
MODULES ARE NOT FUNCTIONING PROPERLY	• Difficulty may be in the main distribution panel of your house caused by a blown circuit fuse, a tripped circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the circuit fuse (a cartridge-type) should be changed. BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If, after performing 1 of these procedures, the fuse blows or circuit breaker trips again, call for service. **NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service.** • **Controls are not properly set or wrong control is set for the module or element you are using.** • **Entire module is not** plugged **in properly.** • **If any module fails to heat—switch the module to the other side of cooktop. If it operates on that side, then switch maybe at fault. If it does not heat, indications are that there is a malfunctioning component in the module.**
OPEN COIL ELEMENTS ARE NOT FUNCTIONING PROPERLY	• **Elements are not plugged in solidly.** • **Reflector pans are not set securely in the range top.** • **Element controls are not properly set or the wrong element control knob set for the element** you are using.
GRILL OR GRIDDLE MODULE IS NOT FUNCTIONING PROPERLY	• Heating Unit is not plugged in solidly. • Grill or Griddle controls are not properly set. • To use entire surface of grill or griddle, it is necessary to turn on front and rear module controls on the side of the cooktop you are using.
FOODS STICK TO GRILL OR GRIDDLE	• Griddle was not pre-seasoned before first use. • Heat setting is too high. • Coating of griddle has been damaged by use of sharp instruments or abrasive cleaners.
EXCESSIVE SMOKE FROM GRILLED MEATS	• Accumulated grease in reflector pan or food soils on grate are causing excess smoke. • Fats not trimmed from meats prior to cooking.
SOLID **DISK ELEMENTS SMOKE WHILE HEATING**	• Some smoke and odor is normal when using solid disk elements for the first time and also after using Cello Electrol® cleaner.
COOKTOP FEELS HOT	• Because solid disk elements heat by conduction, the cooktop may seem hotter than you are used to. This is normal. **Make sure flat-bottom pans are used.** • Using the vent will help keep the cooktop cooler.
ELEMENTS WILL NOT MAINTAIN A ROLLING BOIL AND/OR FRYING RATE IS NOT FAST ENOUGH	• Absolutely flat pans must be used. If light can be seen between the pan bottom and a straight edge, the solid disk elements will not operate properly.

PROBLEM	POSSIBLE CAUSE
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE	• Incorrect cleaning methods have been used, or coarse particles (salt or sand) between cooktop and surface of cookware with rough bottoms has been used. Use recommended cleaning procedures, be sure cookware bottoms and cooktop are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches)	• Do not slide aluminum cookware across the surface. Use recommended cleaning procedures to remove marks. • Incorrect cleaning materials have been used, encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and recommended cleaning procedures.
DARK STREAKS OR SPECKS	• Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON COOKTOP	• Mineral deposits from water or food can be removed with Cook Top Cleaning Creme.
HOT SUGAR MIXTURES/ PLASTIC MELTED TO THE SURFACE	• Turn the surface unit to LO, wipe the hot cooktop with several dry paper towels. Use a razor scraper held at a 30°angle to the cooktop to scrape the hot spill to a cool area outside the surface unit. Let the cooktop cool. Clean with Cook Top Cleaning Creme.
FREQUENT CYCLING OFF AND ON OF URFACE UNITS	• Incorrect cookware used. Use only flat cookware to minimize cycling.
OVEN WILL NOT WORK	• Plug on range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • Oven controls not properly set.
FOOD DOES NOT BROIL PROPERLY	• The oven controls are not 'properly set. See the Broiling section. • The door not left ajar as recommended. . . • Improper shelf position being use-d. • Food is being cooked on a hot pan. • Cookware is not suited for broiling. • Aluminum foil used on the broiler pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	• The oven controls are not properly set. See the Baking or Roasting section. • Shelf position is not correct. • Incorrect cookware of improper size is being used. • A foil tent was not used when needed to slow down browning during roasting.
OVEN CONTROL/CLOCK DOES NOT WORK	• Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Check for power outage in your home.

(continued next page)

PROBLEM SOLVER
(continued)

PROBLEM	POSSIBLE CAUSE
OVEN LIGHT DOES NOT COME ON	• Bulb may be loose or burned out, especially if the oven control/clock is working.
OVEN WILL NOT SELF-CLEAN	• STOP TIME must be between 2 and 4 hours later than START 'TIME. • Oven temperature is too high to set self-clean operation. Allow the oven to cool to room temperature and reset the controls. • If the self-cleaning mode malfunctions, turn off and disconnect power supply. Have the range serviced by a qualified technician. • If "F-" and a number flash on the display, and the control beeps, this indicates a function error code. Press the CANCEL button. Allow the oven to cool for 1 hour. Put oven back into operation. If function error code repeats, disconnect power to the range. Call for service.
DOOR WON'T OPEN AFTER SELF-CLEAN CYCLE	• When the temperature has fallen below the safe locking temperature the door can be opened.
VENT SYSTEM BLOWER DOES NOT WORK	• The circuit breaker in your house has been tripped, or a fuse has been blown. • If the modules operate but the blower doesn't, the fault may be in the blower control switch or blower wiring connections. Be sure to disconnect power to the range at the household distribution panel before attempting to service the blower yourself.
OVEN TEMPERATURE TOO HOT OR TOO COLD	• The oven thermostat needs adjustment. See the Adjusting the Oven Thermostat section.

If you need more help.. call, toll free:
GE Answer Center"
800.626.2000
consumer information service

NOTES

NOTES

We'll Be There

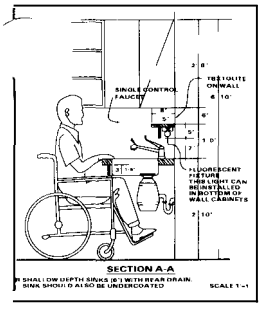
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

In-Home Repair Service
800-GE-CARES (800-432-2737)

A GE consumer service professional will provide expert repair service, scheduled at a time that convenient. for you. Many GE Consumer Service company operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just 1 visit.

GE Answer Center®
800.626.2000

Whatever your question about any GE major appliance, **GE** Answer Center® information service is available to help. Your call-and your question-will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



For Customers With Special Needs...
800.626.2000

Upon request, C, E will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for- persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewr-iter may call 800-TDD-GEAC (800-833-4322) to request information or service.

Service Contracts
800-626-2224

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories
800-626-2002

Individuals qualified to service their own appliances may have needed parts or accessories sent directly to your home. The GE parts system provides access to over 47,000" parts... **and all GE Genuine Renewal** Parts are **fully** warranted. **VISA, Mastercard and Discover cards are accepted.**

User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

YOUR GE ELECTRIC RANGE
WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we **will provide, free of charge, parts and service labor in your** home to repair or replace ***any part of the range*** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner **for products purchased for ordinary** home use in the ***48*** mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for 'the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737)

WHAT IS NOT COVERED

- Service trips to your home to teach vou how to use the product.

Read your Use and Care material. If you then have any questions about operating the product please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact vour dealer or installer. You are-responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOTRESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation **or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.**

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225

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